

Amendments to the disclosure

Amend Paragraph 0010 of the original application (or paragraph 0011 of the application as published in Patent Application Publication Number US2005/0214427, published September 29, 2005) as follows:

[0010] Still further, the present inventors have quite unexpectedly discovered that extremely good results can be achieved with frozen oil/fat systems when the pie crust pastry is cold-mixed; that is, that the environment within which the pie crust pastry is prepared is typically at a temperature of between 5°C and 20°C. The frozen oil/fat systems typically have a ~~temperature~~ freezing point of between 5°C and -35°C (usually in the range of 0°C to -20°C), and are typically such that they have a consistency which is similar to that of pork lard at +4°C.